

## REMARKS

The allowability of claims 5-7 is noted and appreciated. Claim 5 has been amended to incorporate the limitations of its parent claims 1, 3 and 4. Claim 9 has been added, depending from claim 5, and is therefore believed to be allowable.

Claim 1 has been amended more precisely to define the invention and also to incorporate the limitations of claim 2. Claim 2 has been cancelled. Accordingly, claims 1, 3 and 4 remain for attention.

This invention is specifically directed to the dispensing of liquid egg in aliquot portions. Each aliquot portion is the equivalent of one egg. Circuitry enables the actuation of a motor which drives a roller type pump to deliver any desired number of these portions, which are discharged into a pan where the egg is cooked, usually into an omelette.

The storage and dispensing of liquid egg to the satisfaction of health inspectors is a pervasive problem for restaurants. Contamination is nearly certain when the product is ladled out from a pot into the pan, because of the physical handling and open condition of the pan and ladle.

The product must be kept quite cold, or biological processes can quickly begin, especially when there is physical contact with other objects that are not clean, such as the cook's hand.

Known delivery systems used instead of open pots are most

difficult to maintain in a suitably sanitary condition. This is especially true when valves contact the product. Valves are very difficult to sanitize, and even small residues of contamination can readily result in spoilage, and in inspection rejections.

This invention receives the storage container of liquid egg into a cooled region. Its umbilical tube extends to a roller type pump, and from the pump a delivery tubing goes directly to the point of delivery. The delivery end is open and un-valved. There is no valving in the system. System flow is entirely governed by the roller pump, whose rollers pinch the hose closed in the known manner, with an aliquot portion delivered between successive pinches.

In practice, the delivery hose starts at the umbilical, passes through the pump and extends to the delivery end, although it may be divided into separate joined segments if desired. An advantage of this invention is that a replacement tubing can readily be installed in the system when the tubing wears or for some other reason should be replaced.

The absence of valves and reduction of joints is an appreciable benefit when sanitizing the system, which ordinarily is done at least once a day. All that is needed is to flush a sanitizing solution through the system by injecting it after the umbilical. The system is simply washed clean and sanitized.

The further advantage of this invention is that its entirety

can be kept cold. The bag of eggs, the pump and most of the tubing are readily housed in a cooled region under a counter or table top. That part of the tubing which is exposed is comparatively short, and can be placed in a cooled insert, or can be covered by a lid or dome which enables access to the discharge end, to be kept at least cool.

Claims 1, 3 and 4 have been rejected on Baker 4,477,003. Baker provides for aliquot portion dispensing of condiments. He does utilize roller pumps, but not for portion delivery. Instead, as best shown in his fig. 5, he utilizes a plunger pump (like a syringe) acting as a valve to make a measured delivery.

Baker provides for cleaning and presumably for sanitizing. His arrangement is suitable for products such as ketchup and mustard, where temperature and sensitivity to contamination are not really severe. However, liquid egg is another matter. Notice how Baker's delivery points are well above a counter, exposed to the air, temperature, and breezes. Baker, while suitable for its disclosed use, is believed not to be suitable for providing a means to store, deliver, and sanitize a commercial system for liquid egg.

Claim 1, 3 and 4 closely define a liquid egg delivery system as described above, which baker does not show or reasonably suggest. It is submitted that the claims as presented are properly allowable. Claims 3 and 4 derive their patentability

from their parent claim 1, and are not separately argued.

Reconsideration of this patent application and allowance of the claims are respectfully solicited.

Respectfully solicited,

A handwritten signature in cursive script, appearing to read "Donald D. Mon".

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